

O LOUNGE

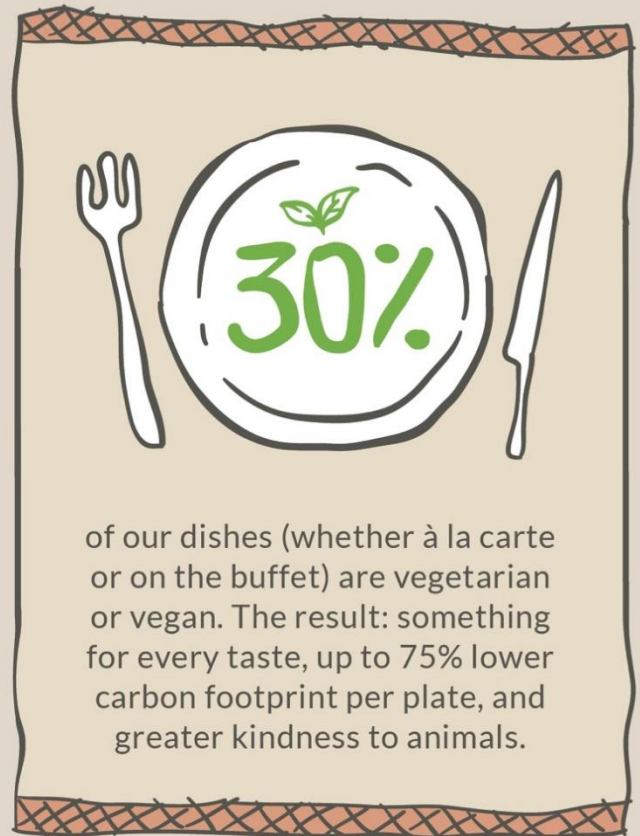
# Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.





# 52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

Look for these symbols:  100% PLANT-BASED  VEGETARIAN

## Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

## No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.



## SNACKS

### Prawns

Crispy prawn with Asian sauce

[GLU, MLK, CRU]

Rs 590

### Chicken

Fried chicken lollipop with Sriracha mayonnaise

[GLU, MLK]

Rs590

### Samousa

Fried vegetable samousa with tomato chutney

[VEG]

Rs 250

### Spring roll

Fried vegetable spring roll with Asian sauce

[VEG]

Rs 250

## SANDWICHES

### Classic beef burger

Home-made beef patty, onion, tomato, lettuce, mustard mayonnaise & cheese

[BEF, MTD, MLK, GLU]

Rs 690

### Club Sandwich

Toast, chicken, fried eggs, bacon, lettuce, tomato & mayonnaise

[PRK, GLU, EGG, MTD]

Rs 690

### O Sandwich

Whole grain toast, grilled market vegetables, pesto, cucumber, onion, lettuce

[NUTS, GLU]

[VEG]

Rs 630

PLANT-BASED option available



## Crispy Chicken Burger

Crispy fried chicken, jalapeños, tomato, gherkins, cheddar cheese, chipotle  
mayonnaise

[GLU, MLK, MTD]

**Rs 690**

## PIZZA

Margherita 

Tomato sauce, mozzarella cheese, basil and extra virgin oil

[GLU, MLK, CEL]

[VEG]

**Rs 540**

PLANT-BASED option available 

## Chicken BBQ

Tomato sauce, mozzarella cheese, chicken, BBQ sauce, onion, basil

[GLU, MLK, CEL]

**Rs 560**

## DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes. Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS   
SUITABLE FOR PLANT-BASED 

[VEG]  
[PLANT-BASED]

## FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

**If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.**

SOYA	[ SOY ]
CELERY	[ CEL ]
NUTS	[ NUT ]
PEANUTS	[ PNT ]
MUSTARD	[ MTD ]
LUPINS	[ LUP ]
SULPHATES	[ SUL ]
SESAME	[ SSE ]
GLUTEN	[ GLU ]
MILK	[ MLK ]
EGG	[ EGG ]
CRUSTACEAN	[ CRU ]
FISH	[ FSH ]
MOLLUSK	[ MLS ]
ALCOHOL	[ ALC ]
PORK	[ PRK ]
BEEF	[ BEF ]